

VINTAGE 1891 KITCHEN

Fresh Popcorn, choose:
Truffle or Rosemary \$6

Artisanal Cheese 3/\$21

18 Month Aged Gouda
Semi- hard Cow's Milk

Nancy's Camembert
Creamy Cow's Milk

Creamy Gorgonzola
Soft Cow's Milk

Piave Vecchio
Hard, Raw Cow's Milk

Fontina Valligiana
Semi-Soft Cow's Milk

Vintage 1891 Artisanal Cheese and Meat Board

Three Cheese and Three Meats
\$36

Meats 3/\$21

Speck

Cappicola-choose sweet or hot

Bresaola

Prosciutto

Please ask
your server
about our
vegetarian
options.

Starters

Vegan Spaghetti Squash-Roasted Corn Soup	\$9
Crostini, Truffle-Honey Goat Cheese, Arugula Pesto	\$10
Cauliflower Fritters, Roasted Beet Aioli	\$10
Fried Calamari, Ginger Remoulade	\$11
P.E.I. Mussels, Spicy Prosciutto-White Wine	\$14
P.E.I. Mussels, Lagunitas IPA, Roasted Garlic	\$14
Tuna Tartare, Wonton Crisp, Avocado Mousse, Spicy Soy Vinaigrette	\$15
Truffled Cheddar-Fontina Mac & Cheese, Seasoned Bread Crumbs	\$10
House Made Potato Gnocchi, Duck Ragu, Fresh Ricotta	\$14
Grass-Fed Beef Sliders, Caramelized Onions, Piave Vecchio, Chipotle Mayonnaise	\$14
Veggie Sliders, Chick Pea, Quinoa, Rice, Corn, Red Pepper, Avocado Mousse, Lemon Oil Cole Slaw	\$12
House Made Ricotta-Fontina Ravioli, Sun-Dried Tomato, Fresh Plum Tomato-Basil Sauce	\$12
Salmon Tartare, Quinoa, Cucumber, Avocado, Pickled Ginger, Wasabi, Soy Glaze	\$12
Salads (add Chicken \$8; Salmon \$10)	
Mixed Greens, Orange Suprême, Toasted Almond, Dried Cranberry, Raspberry Vinaigrette	\$10
Arugula, Roasted Butternut Squash, Bleu Cheese, Toasted Pumpkin Seeds, Spiced Passion-Fruit Vinaigrette	\$11
Roasted Beet, Goat Cheese, Mixed Greens, Candied Nuts, Balsamic Glaze	\$12
Baby Kale, Quinoa, Apple, Cucumbers, Walnuts, Feta Cheese, Strawberry Vinaigrette	\$11
Romaine Heart, Roasted Corn, Roasted Pepper, Avocado, Fried Shallots, Parmesan, Creamy Caesar	\$11

V I N T A G E K I T C H E N



20% Gratuity
will be added
for parties of
6 or more



If you have a
Food Allergy,
please speak to
the owner,
manager, chef
or your server.



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Chef-
Felipe Velazquez

Sous Chef-
Macedonio Torres

Fish

Pan-Seared Branzino, Roasted Butternut Squash, Sautéed Spinach, Corn and Horseradish-Beet Sauce \$28

Pan-Seared Salmon, Forbidden Black Thai Rice, Sautéed Kale, Coconut-Mustard Sauce \$27

Pea-Wasabi-Crusted Tuna, Black Beluga Lentils, Baby Bok Choy, Shiitake Mushroom, Ginger-Ponzu Sauce \$32

Lobster Paella, Saffron Risotto, Mussels, Calamari, Chicken, Spicy Prosciutto, Fresh Herb-Garlic-White Wine Sauce \$30

House Made Fettucine, Shrimp, Salmon, Cherry Tomato, Spinach, Mushroom, Artichoke, Roasted Garlic Cream \$28

Meat

Cabernet-Braised Beef Short Ribs, Mashed Potato, Brussels Sprouts Leaves, Crispy Shallot \$29

Herb Roasted Chicken Breast, Roasted Fingerling Potato, Grilled Asparagus, Sundried Tomato-Mushroom Au Jus \$27

Pan-Seared Berkshire Pork Chop, Crispy Rosemary Polenta, Haricot Vert, Pineapple-Bourbon Glaze \$29

Pan-Seared Duck Breast, Saffron Risotto, Swiss Chard, Apple-Cider Reduction \$30

Filet Mignon, Potato Gratin, Grilled Asparagus Rosemary-Red Wine Demi-Glace \$32

Sides (Asparagus, Baby Spinach, Brussels Sprouts, Swiss Chard) \$7

House Made Desserts

Warm Double Chocolate-Walnut Brownie, Vanilla Ice Cream \$9

Ricotta Kisses \$9

Pecan Pie, Vanilla Ice Cream \$9

Strawberry Sorbet \$9

Chocolate-Guinness Cheesecake, Mixed Berry Compote \$9